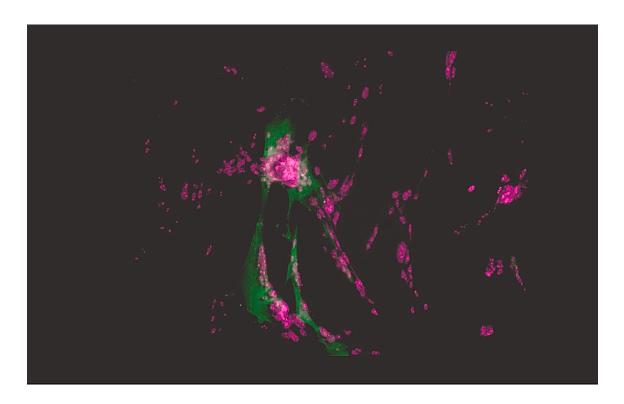


ANNOUNCEMENTS

The latest news from New Harvest:



A beautiful microscopic photo taken by NH Research Fellow Marie Gibbons, of partially differentiated cultures of turkey myospheres.

- Ever wondered how New Harvest earns and spends its money? We've
 published our unaudited financials for 2016 on our blog and Medium
 page. Keep your eyes peeled for our full 2016 annual report as well, which
 will be released later this year.
- The second-ever conference on cellular agriculture, New Harvest 2017, will be taking place in NYC this fall! Exact dates are TBD, so watch this space for updates! If you're interested in sponsoring or exhibiting at our conference, please get in touch.

UPCOMING EVENTS

- New Harvest's <u>Meat/Culture video</u> (created by Derek Lau) will be included in the Museum of Design Atlanta's exhibit Food by Design: Sustaining the Future until May 7.
- Isha is speaking at the <u>Stanley N. Gershoff Symposium</u> at Tufts University on <u>March 31 in Boston</u>, <u>MA</u>.
- Isha will be moderating a panel at the International
 Dairy Foods Association ProFood Tech conference, April 4 6 in
 Chicago, IL.
- The Modern Agriculture Foundation is hosting their cultured meat conference, <u>Future Meating: The Path to Commercialization</u>, **May 7 in Haifa, Israel**.

FROM AROUND THE WEB

Our favourite content this week about the world of cellular agriculture:

- Congratulations to Memphis Meats on the <u>unveiling of their cultured</u> <u>chicken and duck product prototypes!</u> The startup hopes to scale up their production process and have a cultured meat product on the market by 2021.
- What do video games have to do with cellular agriculture? New Harvest
 Research Fellow Jess Krieger recently gave her first TEDx talk on
 how her concern for climate change and love of gaming led her to the
 study of cultured meat. The video is now available online!
- Last week, we shared a short version of New Harvest Research Fellow Natalie Rubio's interview for the *Soonish* podcast. Natalie's full interview has been released here.
- The <u>National Academies of Sciences</u>, <u>Engineering</u>, <u>and Medicine</u>
 <u>report</u> "Preparing for Future Products of Biotechnology" focused on
 the regulation of novel consumer biotech products which may
 emerge in the next 5-10 years, including a discussion of cellular
 agriculture products like milk, eggs, and meat. The report was released

to the public last week, and a webinar presentation and Q&A can be viewed <u>here</u>.

EMPLOYMENT OPPORTUNITIES IN CELLULAR AGRICULTURE

- Spiber, the Japanese company making spider silk via fermentation, is expanding! For more information, visit their website.
- Afineur is on the lookout for new microbe tamers/fermentation gurus/flavor architects to join their Brooklyn-based team! Interested? Get in touch by writing to hello@afineur.com.
- Interested in designing custom microbes for clients across multiple markets? Ginkgo Bioworks is hiring! Learn from nature to develop new organisms that replace technology with biology. The current list of opportunities at Ginkgo Bioworks is here.
- Want to work at the intersection of fashion and biotech? Modern Meadow
 is hiring! The Brooklyn-based team creating bio-fabricated leather is
 growing, with openings for a number of positions. Check out their website
 for more info.
- Do you want to disrupt the food space by creating the world's first animalfree egg white? Clara Foods has several openings in their San Francisco-based team. For more information, <u>check out their website</u>.
- The Good Food Institute is hiring for a number of positions related to cellular agriculture and the development of plant based foods - <u>Check</u> them out here.
- Is your cellular agriculture company looking to expand? Get in touch to have your job posting shared on the New Harvest newsletter and website!

New Harvest is powered by people like you.

Donate Now!